

HACIENDA CAZADORES

Sonoran Mexican Cuisine

LA HORA FELIZ

EVERYDAY 3 PM - 6 PM
BAR-LOUNGE & PATIO ONLY

SABOR A HACIENDA (FOOD)

Flautas de Atun Ahumado GF \$10

Four rolled mini tacos + premium smoked tuna + poblano pepper sauce + smoked guajillo aioli + queso fresco + cilantro + pickled onions

Queso Fundido GF VEG \$10

ADD: MUSHROOMS 4 | BEEF CHORIZO 5 | SHRIMP 6
Melted Sonoran cheese + Anaheim peppers. Served with corn tortillas or flour tortillas

Flautas de Pollo GF \$9

CHICKEN TINGA ROLLED TACOS
Four rolled mini tacos + topped with guacamole + lettuce + onions + tomatoes + cotija cheese + sour cream

Tostada de Atun GF \$10

TUNA TOSTADA
Blue corn tostada + morita chiles aioli + soy daikon + avocado + wakame + crispy onions + mango + radishes

Aguachile GF \$10

Raw shrimp + serrano chiles + guajillo chiles + cucumbers + red onions + micro cilantro

Fresh Oysters GF

\$1.50 PER OYSTER (MINIMUM 4)
Habanero + cucumbers + lime mignonette sauce

Crudo de Jurel GF \$11

YELLOW-TAIL CRUDO
Jalapeños + mango salsa + citrus sauce

Sope de Camaron GF \$10

SHRIMP SOPE
A blue corn tortilla sope + shrimp + red pickled onions + avocado + fried beans + queso fresco + sour cream. Served with half bone marrow

Mini Hamburguesas de Wagyu \$10

WAGYU SLIDERS
Two mini burgers 100% Wagyu beef + fontina cheese + thousand island aioli. Served with french fries

Pulpo Sarandeado GF \$11

CHARRED OCTOPUS IN ADOBO SAUCE
Smoked guajillo aioli + charred lemon + confit potatoes

Callo en su Concha GF

SCALLOPS ON THE SHELL
\$1.50 PER SCALLOP (MINIMUM 4)
Ponzu sauce + chiltepin peppers + tomatoes + green onions + cucumbers

Ceviche de Camaron GF \$11

SHRIMP CEVICHE
Cucumbers + onions + tomatoes + cilantro + jalapeños + lime citrus. Served with plantain chips

TRAGOS DEL ATARDECER

(DRINKS)

Platanazo \$8

Oaxacan rum + Swiss banana cordial + fresh lime

La Intervencion \$8

Blanco tequila + sage infused Dolin Blanc + fresh lime

La Misa \$8

Espadin + chili + coffee infused campari

Classics \$8

Margaritas: (tamarindo | maracuya | hibiscus | mango), Daiquiris, Old Fashioneds, Bartender's Choice

Tu Dime \$7

Well Cocktails

ROTATING PUNCH BOWLS

Sangre del Imperio \$25

Gin + Aperol + fresh lemon + Louisiana bitters.
(Perfect for a sparkling long pour)

CERVEZAS

All Draft Beers \$5

Bottled Beers \$4

WINES

Select House Wines \$8

TACOS

Taco de Pescado \$6

FISH TACO
2 street tacos + beer battered fried fish + white cabbage + pico de gallo + Mexican cream. Served on corn tortilla

Carne Asada GF \$6

2 street tacos + grilled steak + cilantro + onions + guacamole. Served on blue corn tortilla

Quesadilla \$7

ADD: CHICKEN \$3 | AL PASTOR \$3 | CARNE ASADA \$4
Flour tortilla cheese quesadilla.

Pollo Adobado GF \$5

ADOBO-MARINATED CHICKEN
2 street tacos + cilantro + onions + guacamole + street-style salsa. Served on corn tortilla

Al Pastor GF \$6

SPICY ADOBO PORK
2 street tacos + pineapple + cilantro + onions + guacamole + street-style salsa. Served on corn tortilla

COMPLEMENTOS (SIDES)

Papas Fritas VEG GF \$6

FRENCH FRIES
Topped with garlic + serranos + cotija cheese

Coctel de Elote VEG GF \$6

CORN IN A CUP
Served with lime + cotija cheese + chili powder

Coles de Bruselas VEG GF \$6

BRUSSELS SPROUTS
Crispy brussels sprouts + lime + smoked guajillo chile aioli + charred panela cheese + peanuts

Totopos y Guacamole V GF \$6

CHIPS AND GUACAMOLE